

DOMAINE
FREDAVELLE

INSPIRATION BLANC 2019
AOP Coteaux d'Aix-en-Provence

Grape varieties:

50% Vermentino, 50% Sauvignon

Average age of the vines: 25 years. Altitude 250 meters.

Terroir:

Calcareous clay-loam soil. Retains moisture and freshness.

Vinification:

Skin maceration of few hours before pressing. Fermentation at low temperature in tank. After racking, the wine was aged in new barrels with its lies for 6 months.

Tasting:

Dry wine. Brightly coloured with a hint of gold. Very expressive and complex nose on ripe white fruit aromas, honey and acacia. In mouth, elegant polished vanilla and woody notes evoke maturation in cask. Delicate floral touches, with dominant aromas of pear and candied fruits. Ends with lingering finish. Wine with a lot of character.

Food pairing:

The Ideal accompaniment for smoked fish, fish in sauce, puff pastry mushroom, goat cheese, chocolate desert. Serve it chilled between 10°C and 12°C.

Cellaring: 5 years

Alcohol level: 13.5% vol.

Available sizes:

75cl

